

Small Bites

Saturday & Sunday

2p - 4p

Food & Shareables

Olives	14	Oysters	3 per or 34 for a dozen
za'atar & herb lavash		west coast oysters, raw on the half shell, cocktail sauce and horseradish or champagne mignonette	
Charcuterie	18		
whole grain mustard, mama lil's peppers, za'atar & herb lavash		Chilled Shrimp	12
		cocktail sauce, horseradish, lemon	
Cheese Plate	20	Classic Crab & Artichoke Dip	16
date jam, pickled red onions, candied pepitas, za'atar & herb lavash		toasted baguette, smoked paprika	
Smoked Oysters in Olive Oil	14	Buffalo Wings	14
pickled red onions, harissa, za'atar & herb lavash		mild, medium, or hot, celery, bleu cheese	
		French Onion Soup	9

Pizzas

Cheese	16	Margherita	18
mozzarella, marinara		fresh mozzarella, tomato, basil, olive oil	
Classic Pepperoni	18	Caramelized Onion & Goat Cheese	19
pepperoni, mozzarella, marinara		mozzarella, arugula, honey balsamic reduction	
Supreme	22	Wild Mushroom	22
sausage, pepperoni, peppers, onion, mushrooms, black olives, marinara		wild mushrooms, mozzarella, garlic, truffle oil	

parties of 8 or more will be presented a single check including 20% gratuity

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can lead to foodborne illness **

Beverages

Hot Tea	3	Juice	3
<i>breakfast black, earl grey, green, chamomile, mint, chai</i>		<i>apple, orange, cranberry, grapefruit, pineapple, tomato, clamato, V-8</i>	
Iced Tea	3	Milk	4
Hot Cocoa	3	Soda	3
Hot Spiced Apple Cider	3	<i>coke, diet coke, sprite, root beer, ginger ale, lemonade</i>	
Aqua Panna	6		
San Pellegrino	5	Back to the Mother Kombucha	5

Coffee

Drip Coffee	3	Macchiato	4
French Press	5	Cappuccino	5
Cold Brew	5	Latte	5
Espresso	3	Mocha	5
Americano	4	Tipu's Chai Latte	4
LMTC Matcha	5		

Cocktails & Wine

Please see our Specialty Drink Menu

FINN

Executive Chef - Jackson Morris

Sous Chef - Jerod McDonald

Sous Chef - Trinity Naber